



Ninth Street and Bay Avenue, Beach Haven, NJ 08008
609.492.6100

We know every great event begins with good food. We specialize in individually crafted menus. We do fashionable bridal luncheons, perfectly relaxed rehearsal dinners, creative & unique wedding receptions, delicious brunches and much more.

The following menus reflect fresh & stylish ideas for your special day. These menus are priced exclusive of liquor, rentals, entertainment, wedding cake, flowers, photography, service fee and sales tax.

With connections to the island that date back three generations, we are family owned & offer hands-on attention. From your initial contact through the day of your event we are there to make your thought and vision come to reality. We hand prepare your menu with special care and detail, using only the freshest and best of local ingredients available. When you choose bistro 14 catering you have chosen a true island caterer.

Catering for any reason. From wedding events to baby showers, new home open houses or anniversaries, we are there for all your life events. You won't want to plan an event without bistro 14 catering.

Experience for yourself what our clients know and why they keep coming back for more.

The following sample menus are to give you an idea of the range of options available. Our expertise and your ideas and preferences will combine to craft a menu that is fresh & stylish for your special day to perfectly meet your needs. These menus are priced exclusive of liquor, rentals, entertainment, wedding cake, flowers, photography, service fee and sales tax.

Sample Rehearsal Dinner Menu

Salad of Mixed Baby Greens
with Chevre crouton & fresh herbs, honey vinaigrette
Bread & Butter

Choice of
Grilled Hanger Steak
with butter maitre'd with bistro fries with parsley & garlic
OR
Grilled Mahi Mahi
with roasted sweet corn, red peppers, shallots & fresh thyme butter

Profiterole
puff pastry filled with vanilla ice cream & drizzled with warm chocolate sauce
Coffee, Tea & Soft Drinks

\$35
per guest

Sample Brunch Menu

Frittatas, traditional open faced omelets, sliced into wedges
Artichoke & Roasted Red Pepper
Crab & Asparagus with Brie
Applewood Smoked Bacon & Cheddar
home fries, bagels, flavored cream cheeses, muffins & mini pastries & fresh fruit plate
Orange Juice
Coffee & Tea

\$22 per guest

The Bistro
Wedding Reception

Butlered Hors D'oeuvres
Mini Crudite Cups

Carrot Stick, Asparagus Spear, Haricots Vert & Red Pepper Stick
presented in a small glass with Green Goddess Dip

Tandoori Chicken Bites

Beef Carpaccio on Grilled Rye Round with Tomato Concasse

Artichoke & Parmesan Toast

Caesar Salad Crostini

Artisan Cheese Display

a selection of imported & domestic artisan cheeses, fig preserves, walnuts, honey &
seasonal fruit with french baquette slices and crisps

First Course

Mixed Baby Green Salad with Chevre Crouton, Fresh Herbs & Honey Vinaigrette

Bread & Butter

Entree' Course

Braised Beef Short Ribs

with Caramelized Shallot Mashed Potatoes & Braised Carrots

Or

Roasted Mahi Mahi

with Mushrooms, Roasted Asparagus & Fresh Herbs with White Wine
served with Rice Pilaf

Dessert

Lemon & Almond Cupcake Wedding Cake

Coffee & Tea

\$65 per guest

The Traditional Wedding Reception

Butlered Hors d'oeuvres
Mini Individual Crudite Cups
Grilled Polenta topped with Ratatouille
Beef Carpaccio on Grilled Rye Rounds with Tomato Concasse
Butternut Squash Bisque with Fried Leeks presented in Individual Spoons
Pomme Frites in Paper Cones with Bearnaise

Raw Bar Display
freshly shucked Barnegat Bay Top Neck Clams & Mullica River Oysters on the Half
Shell, Shrimp Cocktail and Crab Claw Cocktail
served with Cocktail Sauce, Mignonette, Horseradish, Lemon Wedges & OTC Crackers

Anti Pasti Display
Roasted Red Peppers, Marinated Artichoke Hearts, Fresh Mozzarella, Shaved
Parmesan, Aged Provolone, Asparagus, Proscuitto & a selection of Olives, Tapenade &
Aioli, Artisan Breads & Crisps

First Course
Ceasar Salad
Crisp Romaine, Parmesan Cheese, Buttery Croutons & Our Own Casesar Dressing

Entree' Course
Baked Crab Cake
with Caramelized Shallot Mashed Potatoes & Roasted Asparagus
Or
Grilled Filet Mignon & Cabernet Sauvignon Demi Glace
with Caramelized Mashed Potatoes & Grilled Meditterrean Vegetables

Dessert
Profiteroles
Crisp Puff Pastry filled with Vanilla Ice Cream Drizzled with Warmed Belgian Chocolate
Sauce
Coffee & Tea
\$85 per guest

The Classic Island
Wedding Reception
(our most requested menu)

Butlered Hors d'oeuvres
Mini Crab Cakes with Jalapeno Tartar
Tandoori Chicken Bites
Caesar Salad Crostini
Gazpacho & Avocado Spoons
Blackened Scallops with Remoulade
Sesame Seared Tuna Bites

Raw Bar Display
freshly shucked Barnegat Bay Top Neck Clams & Mullica River Oysters on the Half
Shell, Shrimp Cocktail and Crab Claw Cocktail
served with Cocktail Sauce, Mignonette, Horseradish, Lemon Wedges & OTC Crackers

Artisan Cheese Display
a selection of Imported & Domestic Artisan Cheeses, Fig Preserves, Walnuts, Honey &
Seasonal Fruit with French Baguette Slices and Crisps

First Course
Heirloom Tomato & Fresh Mozzarella Napoleon
Heirloom Tomatoes layered with Fresh Mozzarella, Fresh Basil & drizzled with Black
Olive Oil and Cracked Black Pepper

Entree' Course
(served family style)
Steamed Whole Lobster
with thyme & butter
Grilled Sliced Tenderloin of Beef
Buttermilk Fried Chicken
Sweet Corn Salad, Garlic Mashed Potatoes & Haricots Verts with Lemon & Mint

Dessert
Trio of Chocolate Mousse in Chocolate Cups, Creme Brulee Bite & Fresh Fruit Tart
Coffee & Tea
\$110 per guest

The following pages represent options to tailor the menu to the preferences of you and your guests.

Additional Salad Suggestions:

Mixed Green Salad with Grilled Asparagus
served with a warm chevre crouton and a lemon vinaigrette

Mixed Green Salad with Fresh Plums
served with a gruyere crisp and a cider vinaigrette

Arugula Salad with Warm Wild Mushroom Ragout
with polenta croutons

Additional Beef & Pork Suggestions:

Roasted with a roasted red pepper and niçoise olive salad

Grilled & rubbed with Porcini Dust
with a green peppercorn demi glace

Grilled with a roasted tomato and rosemary concasse

Additional Poultry Suggestions

Dijon Mustard & Herb Grilled
with a rosemary jus

Stuffed Supreme with Sage, Apricots and Sausage
with sage jus

Spicy Island Style
with a fruit and rum salsa

Additional Fish & Shellfish Suggestions

Grilled with Marjoram and Meyer Lemon

Sesame Seared with a ginger miso glaze

Roasted with Asparagus, Mushrooms, Thyme & White Wine

Grilled with Ratatouille & Tapenade

Additional Side Dishes

(You may choose any of these to be substituted for the side dishes shown in the sample menus.)

Roasted Red Bliss Potatoes
Garlic Smashed Red Bliss
Truffle Mashed Yukon Gold
Herbed Fingerling Potatoes
Risotto
Grilled Polenta
Maple Roasted Acorn Squash
Haricots Verts
Roasted Root Vegetables
Grilled Mediterranean Vegetables
Snap Peas
Ratatouille/Caponata
Haricot Verts with Lemon & Mint
Sautéed Red and Yellow Grape Tomatoes
Roasted Asparagus

Hors d'oeuvres

Beef Tenderloin on grilled bread with
horseradish creme fraiche

Blackened Scallops
with creole remoulade

Lobster Rolls
lobster salad on brioche rounds

Jerk Pork Skewers
with orange pineapple sauce

Vegetable Spring Rolls
with ginger soy dipping sauce

Thai Shrimp Rolls
in crispy wonton with sweet & sour sauce

Thai Chicken Satay
with red curry peanut sauce

Beef Carpaccio
on rye with tomato concasse

Artichoke Hearts & Parmesan Toasts

Crispy Coconut Mahi Mahi Bites
with mango chutney

Endive stuffed with a fig preserve & bleu
cheese

Roasted Red & Yellow Beets
with lemon zest & pistachios

Grilled Polenta with Ratatouille

Caprese Skewers

Caesar Salad Crostini

Individual Vegetable Crudite
served with green goddess dip

Goat Cheese Bruchetta
drizzled with honey & fresh herbs

Grilled Baby Lamb Chops
with olive oil, garlic & fresh mint

Thai Pork Balls
with garlic chili sauce

Tandoori Chicken Bites
with lime and cilantro

Mini Crab Cakes
with jalapeno tartar

Sesame Seared Tuna Bites

Homemade Mini Pizzas
grilled veggie and ricotta
wild mushroom and fontina
heirloom tomatoes, fresh basil &
mozzarella

Dim Sum
pork dumplings or steamed crab shumai

Spoons
crab & corn bisque
butternut squash soup with fried leeks
chicken & lemon grass soup
gazpacho with avocado

For a cocktail party we suggest a selection of six hors d'oeuvres

ADDITIONAL STATIONS

bistro 14's Raw Bar

\$18 per guest

A selection of Barnegat Bay Topneck Clams and Mullica River Oysters on the half shell,
Shrimp Cocktail and Crab Claw Cocktail
Served with all of the classic condiments, lemon, cocktail sauce, horseradish,
mignonette sauce and of course OTC crackers.

Additional varieties of oysters are available upon request at the market price.

Artisan Cheese Table

\$7.00 per guest

a selection of imported & domestic artisan cheeses, fig preserves, walnuts, honey &
seasonal fruit with french baquette slices and crisps

Anti Pastí Station

\$9.00 per guest

artisanal breads, roasted red peppers, aged provolone cheese, an assortment of
imported olives, roasted garlic, marinated mushrooms, prosciutto, fresh figs (in season),
artichokes & asparagus, shaved parmesan cheese and a selection of extra virgin olive
oils & flavored oils

Sandwich Station

choice of three, \$10 per guest

Roast Beef, Smoked Turkey, Chicken Salad with Grapes & Pecans, Honey Baked Ham,
Brie & Oven Roasted Tomato, Havarti & Roastd Red Peppers, Goat Cheese & Pear

served on fresh baked miniature rolls with lettuce, tomato & onion, cranberry
mayonnaise, country mustard & horseradish cream sauce

Pasta Station

\$14.00 per guest

PENNE, CHEESE TORTELLINI & ORECCHIETTE

a choice of three of the following sauces

garlic, tomatoes & fresh basil

olives, grilled chicken & balsamic reduction

leeks, & asparagus in a light alfredo sauce

wild mushrooms, fresh herbs & olive oil

roasted tomato & rosemary cream sauce

(risottos are available upon request)

GRILL STATION

market price per guest

your choice of three of the following, grilled on site, includes green vegetable & potatoes or rice

YELLOW FIN TUNA

ATLANTIC SALMON

MAHI MAHI

CHICKEN BREAST

PORTABELLO, ZUCCHINI, YELLOW SQUASH, RED PEPPERS & ONIONS

BEEF TENDERLOIN

LONDON BROIL

PORK TENDERLOIN

served with a choice of three of the following sauces:

spicy fruit salsa, garlic aioli, rouille, basil pesto, roasted red pepper & black olive, thai red or green curry, soy ginger

Desserts

all of our desserts are homemade

\$4 per guest

Brownie Smiles

like no other you have ever eaten

Lemon Bars

old fashioned favorite lemon curd baked with a shortbread crust & dusted with powdered sugar

Blueberry Tart

fresh plump blueberries lightly sweetened & baked in a shortbread crust, accompanied with a lemon whipped cream

Butter Cookie

melt in your mouth cookies, perfect with tea

Pecan Bars

Honey and brown sugar coated pecans on a shortbread crust

Chocolate Dipped Strawberries

fresh jersey strawberries double dipped in dark & mild chocolate

Individual Chocolate Mousse Cups

rich dark chocolate mousse

Creme Brulee Bite

served in individual porcelain spoons

CUP CAKES

tante's pound cake is the start

Vanilla, Lemon, Orange, Chocolate, Chocolate Chip, Coconut, Red Velvet, Pumpkin,
Carrot, Hazelnut, Almond

Our signature for Wedding Cup Cake tiers

Dessert Buffet

\$16 per guest

A selection of bite sized cookies and pastries including:

Pecan Squares, Lemon Squares, Linzer Cookies, Butter Cookies, Chocolate dipped Butter Cookies, Chocolate Mousse Cups, Brownies Smiles, Seasonal Fruit Tart and Fresh Fruit

Fresh Fruit Fondue Station

\$8 per guest

Strawberries, Cantaloupe, Honeydew & Pineapple served with fresh whipped cream, caramel sauce, chocolate sauce, raspberry yogurt and powdered sugar for dipping

Questions You May Have While Planning Your Event

What type of deposit does bistro 14 catering require?

We require a 50% deposit of the total costs at time of menu selection. The balance is due two weeks prior to the day of the event, unless otherwise agreed upon.

What is bistro 14's payment policy?

We require payment in full by the date of the event. For catering events we require payment in cash, check or cashier's check only, we do not accept credit cards.

Is there a gratuity charge?

We do not charge a gratuity. The service charge starts at a rate of \$150 per server, depending on the type of event. Service staff is to be paid in cash on the day of the event.

Is Sales Tax included?

bistro 14 catering charges New Jersey State sales tax of 7% only on the total food bill .

What about alcohol and ice for my event?

The purchase of alcohol and ice is your responsibility. bistro 14 catering can provide a checklist & a rough outline on quantities you may need to purchase based on the number of guests at your event. In addition, you will need to engage one or more bartenders depending on the size of your event. We can provide a list of experienced bartenders. The typical fee starts at \$250 per bartender depending on the type of the event.

What about rentals?

bistro 14 catering works with Ocean Tents and Party Rentals and can assist you in customizing the rentals and lighting for your event. There is a \$250 nonrefundable consultation fee included in all rental quotes. Our setup fee starts at \$500, minimum.

Can you recommend other vendors my event may require?

Absolutely, we have a list of florists, photographers, bakeries, entertainment, accomodations, ceremony locations & officiants, transportation, etc. List available upon request.

Is my event insured?

bistro 14 catering is a fully licensed and insured food service provider in the State of New Jersey. We carry liability and workers' compensation for our business. We require all clients to provide a special events rider on their homeowners' insurance policy for the day of the event. The client is solely responsible for any damage, loss or liability incurred by bistro 14 catering by any of the client's guests or any persons or organizations contracted by the client to provide goods or services (such as photographers, musicians, florists, etc.) before, during or after the event.

Will I receive a contract with all details & costs of my event listed?

Yes, we pride ourselves on our service and culinary expertise, and require a contract stating all details & costs be signed by you, our client and ourselves. We require all clients to provide a special events rider on their homeowners insurance policy for day of the event.

What is bistro 14 catering's policy for cancellations or postponements?

We require a 30 day cancellation notice. At which time you will receive a refund of 40% of your initial deposit. If there is a postponement arrangements for some refund will be made.

We have selected our menu, will bistro 14 catering provide us with a few samples and tastes of our menu selections ?

We would be happy to provide a sampling of your menu selections, this service is available upon request and is provided to clients who have signed a contract and paid the initial deposit required to bistro 14 catering.

If I have any questions, who should I contact?

Please contact Karen on 609-377-1416 or by email at bistro14@verizon.net.

We look forward to working with you to plan and deliver the perfect event.